

2024 Christmas Buffet Lunch Menu A
2024 聖誕自助午餐 A

Appetizers 前菜

- Smoked Salmon with Condiment
煙三文魚伴配料
Parma Ham with Cantaloupe Melon
風乾火腿伴蜜瓜
Smoked Duck Breast with Pear
煙鴨胸伴香梨
Thai-style Spicy Seafood Salad with Mango
泰式香芒海鮮沙律
Black Fungus and Cucumber Salad with Sesame Oil
涼伴木耳青瓜沙律

Fresh Salad Greens 新鮮沙律蔬菜

- Seasonal Fresh Garden Green Salad
田園雜菜沙律
Cherry Tomato
車厘茄
Marinated Mushroom Salad with Balsamic Vinaigrette
雜菌沙律
Sweet Corn Kernel and Bell Pepper
粟米甜椒沙律
Potato and Apple Salad
薯仔蘋果沙律
Roasted Pumpkin with Pine Nut
燒南瓜沙律
Tuna Nicoise
吞拿魚尼高斯沙律
Sausage and Cheese Salad
芝士香腸沙律
Dressing: Balsamic Vinaigrette, Thousand Island,
Caesar and Japanese Sesame
醬汁：黑提子醋汁、千島汁、凱撒汁及日式芝麻醬
Condiment: Crouton, Shaved Parmesan Cheese
配料：脆麵包粒、巴馬臣芝士片

Sushi Bar 壽司吧

- Assorted Sushi and California Roll
雜錦壽司及加州卷
Assorted Sashimi (Fresh Salmon, Tuna and Octopus)
雜錦日式刺身 (三文魚、吞拿魚及八爪魚)
Served with Wasabi, Soy Sauce and Pickled Ginger
配日本芥末、醬油及子薑

Soup 湯

- Pumpkin Soup with Crab Meat
蟹肉南瓜湯
Bread Rolls with Butter or Margarine
麵包配牛油或植物牛油

Carving 烤肉

- Slow-roasted Tom Turkey with Chestnut Stuffing
慢烤聖誕火雞配栗子餡
Roasted Pancetta Stuffed with Black Pudding
烤意式肉卷配英式腸糕

Hot Dishes 熱盤

- Oven-roasted Spring Chicken with Mustard and Garlic
蒜香燒春雞
Stir-fried Chicken Slice and Cuttlefish Slice with Broccoli
西蘭花炒鳳片花枝片
Pan Seared Sea Bass with Tomato Salsa
香煎海鱸魚配曲番茄沙沙
Thai-style Red Curry Duck
泰式紅咖喱鴨
Braised Blue Mussel in Chardonnay Cream Sauce
白酒煮青口
Fried Rice with Shredded Conpoy and Egg White
瑤柱蛋白炒飯
Honey Glazed Gammon Ham
蜜糖烤金門火腿
Baked Bouillabaisse Seafood Lasagne
濃海鮮千層麵

Dessert 甜品

- Bread and Butter Pudding with Vanilla Sauce
牛油麵包布甸配雲呢拿
Christmas Chocolate Log Cake
聖誕朱古力樹頭蛋糕
Christmas Cookies
聖誕曲奇
Marble Cheese Cake
雲石芝士蛋糕
Sawdust Pudding
木糠布甸
Black Forest Cake
黑森林蛋糕
Raspberry Chocolate Mousse
紅桑子朱古力慕絲
Mango Napoleon
芒果拿破崙
Fresh Fruit Platter
鮮果拼盤

Coffee and Tea Station 自助咖啡及茶

每位 **HK\$598** per person

Subject to 10% service charge
Inclusive of unlimited serving of soft drinks, chilled orange juice and house beer for 2 hours
Beverage Upgrade: Unlimited serving of house wine for 2 hours with a supplement charge of HK\$30 per person
Seasonal ingredients on the menu may be subjected to changes, depending on the availability

另加一服務費
包括無限量供應汽水、橙汁及精選啤酒2小時
餐酒升級：2小時精選紅白酒無限量供應，每位額外收費港幣30元
餐單上提供的食材供應有可能受季節影響，歷山酒店保留最終決定權以更換同等價值的食材

2024 Christmas Buffet Lunch Menu B
2024 聖誕自助午餐 B

Appetizers 前菜

- Smoked Salmon with Condiment
煙三文魚伴配料
Parma Ham with Cantaloupe Melon
風乾火腿伴蜜瓜
Thai-style Spicy Seafood Salad with Mango
泰式香芒海鮮沙律
Smoked Duck Breast with Pear
煙鴨胸伴香梨
Marinated Beef Shank in Aged Soy Sauce
鹵水牛腩

Fresh Salad Greens 新鮮沙律蔬菜

- Seasonal Fresh Garden Green Salad
田園雜菜沙律
Caprese Salad
水牛芝士番茄沙律
Roasted Pumpkin with Pine Nut
燒南瓜沙律
Sweet Corn Kernel and Bell Pepper
粟米甜椒沙律
Kale with Couscous Salad
羽衣甘藍麥米沙律
Potato Salad in German Style
德國薯仔沙律
Waldorf Salad with Chicken
華都夫雞沙律
Coleslaw
酸菜絲沙律
Dressing: Balsamic Vinaigrette, Thousand Island,
Caesar and Japanese Sesame
醬汁: 黑提子醋汁、千島汁、凱撒汁及日式芝麻醬
Condiment: Crouton, Shaved Parmesan Cheese
配料: 脆麵包粒、巴馬臣芝士片

Sushi Bar 壽司

- Assorted Sashimi (Fresh Salmon, Tuna, Octopus,
Deep Water Shrimp and Surf Clam)
雜錦日式刺身 (三文魚、吞拿魚、八爪魚、甜蝦及北寄貝)
Assorted Sushi and California Roll
雜錦壽司及加州卷
Served with Wasabi, Soy Sauce and Pickled Ginger
配日本芥末、醬油及子薑

Seafood on Ice 冰鎮海鮮

- Shrimps, Sea Whelk and Mussel on Ice
蝦、翡翠螺及青口
Dressing: Lemon Wedge, Tabasco Sauce,
Red Wine Vinegar with Shallot, Cocktail Sauce
醬汁: 檸檬角、辣椒汁、乾蔥紅酒醋、雞尾酒汁

Soup 湯

- Seafood Chowder Soup
海鮮周打忌廉湯
Bread Rolls with Butter or Margarine
麵包配牛油或植物牛油

Carving 烤肉

- Slow-roasted Tom Turkey with Chestnut Stuffing
慢烤聖誕火雞配栗子餡
Roasted Bone-in Gammon Ham
烤有骨金門火腿

Hot Dishes 熱盤

- Pan Seared Garoupa Fillet with Malaysian Curry
香煎石斑魚柳配馬來咖喱
Grilled Lamb Chop with Rosemary
香草烤羊扒
Thai Chili Paste Mussels with Herbs
泰式辣椒膏炒青口
BBQ Pork Spare Rib with Mixed Nut
美式豬排骨伴燒烤醬雜錦果仁
Korean Spicy Roasted Chicken
韓式燒雞
Baked Provençal Vegetable
地中海焗雜菜
Fried Rice with Japanese Eel, Crab Roe
蟹籽炒飯
Wagyu Beef Ragu Lasagne
和牛肉醬千層麵

Dessert 甜品

- Christmas Chocolate Log Cake
聖誕朱古力樹頭蛋糕
Christmas Stollen
聖誕果子蛋糕
Christmas Cookies
聖誕曲奇
Lemon Meringue Tart
意式檸檬蛋白撻
Tiramisu
意大利芝士餅
Fruit and Wine Jelly
鮮雜果白酒啫喱
Mango Pudding
香芒布甸
Black Forest Cake
黑森林蛋糕
Raspberry Chocolate Mousse
紅桑子朱古力慕絲
Fresh Fruit Platter 鮮果拼盤

Coffee and Tea Station 自助咖啡及茶

每位 **HK\$728** per person

Subject to 10% service charge

Inclusive of unlimited serving of soft drinks, chilled orange juice and house beer for 2 hours

Beverage Upgrade: Unlimited serving of house wine for 2 hours with a supplement charge of HK\$30 per person

Seasonal ingredients on the menu may be subjected to changes, depending on the availability

另加一服務費

包括無限量供應汽水、橙汁及精選啤酒2小時

餐酒升級: 2小時精選紅白酒無限量供應, 每位額外收費港幣30元

餐單上提供的食材供應有可能受季節影響, 歷山酒店保留最終決定

權以更換同等價值的食材

2024 Christmas Buffet Dinner Menu A
2024 聖誕自助晚宴 A

Appetizers 前菜

Smoked Fish Platter with Caper
煙魚拼盤配水瓜柳
Assorted Cold Cut Platter with Pickle and Marinated Olive
雜錦凍肉拼盤配酸菜及醃橄欖
Thai-style Chicken and Glass Noodles Salad
泰式香辣雞肉粉絲沙律
Orzo Pasta Salad with Chorizo and Bell Pepper
西班牙腸甜椒米型粉沙律
Roasted Cauliflower and Shrimp Salad with Pomegranate
烤椰菜花石榴子鮮蝦沙律
Kale and Couscous Salad
羽衣甘藍麥米沙律
Roasted Pumpkin Salad with Pine Nut
燒南瓜松子沙律
Black Fungus and Lotus Root Salad with Sichuan Chili Dressing
川辣木耳蓮藕沙律
Parma Ham with Ripe Melon
意大利風乾火腿伴蜜瓜

Fresh Salad Greens 新鮮沙律蔬菜

Romaine Lettuce, Tower Mesclun Mixed Greens and Lollo Rosso
羅文生菜、鮮雜菜及紅葉生菜
Sliced Cucumber, Cherry Tomato, Red Kidney Bean,
Corn Kernel, Shredded Carrot and Jade
青瓜片、車厘茄、紅腰豆、粟米粒、甘筍絲及豆芽苗
Dressings: Balsamic Vinaigrette, Italian, French and Japanese Sesame
醬汁：意大利黑醋汁、意式沙律醬、法式沙律醬及日式芝麻醬
Condiment: Croûton, Bacon, Shaved Parmesan Cheese, Lemon Wedge
配料：脆麵包、煙肉、巴馬芝士片及檸檬角

Sushi & Sashimi 壽司及刺身

Assorted Sushi and California Roll
雜錦壽司及加州卷
Assorted Sashimi (Fresh Salmon, Tuna and Octopus)
雜錦日式刺身(三文魚、吞拿魚及八爪魚)
Served with Wasabi, Soy Sauce and Pickled Ginger
配日本芥末、醬油及子薑

Seafood on Ice 冰鎮海鮮

Shrimp, Sea Whelk and Mussel
凍蝦、翡翠螺及青口
Dressing: Lemon Wedge, Tabasco Sauce,
Red Wine Vinegar with Shallot, Cocktail Sauce
醬汁：檸檬角、辣椒汁、乾蔥紅酒醋、雞尾酒汁

Soup 湯

Wild Mushroom Consommé
野菌清湯
Braised Seafood Broth with Shredded Conpoy
海皇瑤柱羹
Selection of Sliced Bread, Rolls and Grissini
精選麵包籃

Carving 烤肉

Roasted U.S. Prime Sirloin
慢烤原條特級西冷牛扒
Slow-roasted Tom Turkey with Chestnut Stuffing
慢烤聖誕火雞配栗子餡
Dressings: Gravy Sauce and Pommery Mustard
燒汁及法國芥末
Brussels Sprout, Caramelized Chestnut, Cranberry Sauce
小椰菜、焦糖栗子、紅莓汁

Hot Dishes 熱盤

Pan-fried Lamb Cutlet with Green Peppercorn Sauce
香煎羊扒配青胡椒汁
Roasted Bone-in Gammon Ham
丁香烤有骨火腿
Indian Butter Chicken, Basmati Rice
印式牛油雞配印式香苗
Stir-fried Broccoli with Cuttlefish Slice and Chicken
西蘭花炒鳳片及花枝片
Roasted Halibut with Herbs
香草烤原條比目魚
Truffle Gratin Potato
黑松露忌廉焗薯
Fried Five Grain Rice with Preserved Olive and Okra
秋葵欖菜炒五穀香苗
Penne with Pumpkin and Porcini in Cream Sauce
南瓜牛肝菌蝴蝶粉

Dessert 甜品

Christmas Log Cake
聖誕樹頭蛋糕
Stollen
德式聖誕蛋糕
Christmas Cookies
聖誕曲奇
Panettone
意大利聖誕包
Christmas Pudding with Vanilla Sauce
聖誕布甸配雲呢拿醬
Chilled Melon and Sago Syrup with Coconut Milk
椰汁蜜瓜西米露
Baked Apple Crumble with Vanilla Sauce
焗蘋果金寶配雲呢拿醬
Mango Pudding
芒果布甸
Japanese Matcha Cake Roll
日式抹茶卷
Banana Chocolate Cake
香蕉朱古力蛋糕
Baileys Irish Cream Cheesecake
百利甜酒芝士蛋糕
Fresh Fruit Platter
鮮果拼盤

Coffee and Tea Station 自助咖啡及茶

每位 **HK\$798** per person

Subject to 10% service charge
Inclusive of unlimited serving of soft drinks, chilled orange juice and house beer for 3 hours
Beverage Upgrade: Unlimited serving of house wine for 3 hours with a supplement charge of HK\$50 per person
Seasonal ingredients on the menu may be subjected to changes, depending on the availability

另加一服務費
包括無限量供應汽水、橙汁及精選啤酒3小時
餐酒升級：3小時精選紅白餐酒無限量供應，每位額外收費港幣50元
餐單上提供的食材供應有可能受季節影響，歷山酒店保留最終決定權以更換同等價值的食材

2024 Christmas Buffet Dinner Menu B
2024 聖誕自助晚宴 B

Appetizers 前菜

- Smoked Salmon Slice with Traditional Condiment
煙三文魚伴傳統配料
- Parma Ham with Cantaloupe Melon and Honey Dew Melon
意大利風乾火腿伴蜜瓜
- Chicken with Lemon Pickle, Thyme and Roasted Artichoke Salad
香草檸檬雞肉燒朝鮮蓊沙律
- Thai-style Spicy Prawns and Papaya Salad
香辣鮮蝦木瓜沙律
- Orzo Pasta Salad with Chorizo and Bell Pepper
西班牙腸甜椒米型粉沙律
- Japanese Potato and Blue Crab Meat Salad
日式馬鈴薯蟹肉沙律
- Quinoa Salad with Hazelnuts, Apples and Dried Cranberries
藜麥沙律配榛子、蘋果及金巴利乾
- Marinated Mushroom Salad with Pesto Dressing
雜菌沙律配羅勒香草醬

Fresh Salad Greens 新鮮沙律蔬菜

- Romaine Lettuce, Tower Mesclun Mixed Greens and Lollo Rosso
羅文生菜、鮮雜菜及紅葉生菜
- Sliced Cucumber, Cherry Tomato, Red Kidney Bean,
Corn Kernel, Shredded Carrot and Jade
青瓜片、車厘茄、紅腰豆、粟米粒、甘筍絲及豆芽苗
- Dressings: Balsamic Vinaigrette, Italian, French and Japanese Sesame
醬汁：意大利黑醋汁、意式沙律醬、法式沙律醬及日式芝麻醬
- Condiment: Croûton, Bacon, Shaved Parmesan Cheese, Lemon Wedge
配料：脆麵包、煙肉、巴馬芝士片及檸檬角

Sushi & Sashimi 壽司及刺身

- Assorted Sushi, Seared Nigiri Sushi and California Roll
雜錦壽司、炙燒壽司及加州卷
- Assorted Sashimi (Fresh Salmon, Tuna, Octopus,
Deep Water Shrimp and Surf Clam)
雜錦日式刺身 (三文魚、吞拿魚、八爪魚、甜蝦及北寄貝)
- Served with Wasabi, Soy Sauce and Pickled Ginger
配日本芥末、醬油及子薑

Seafood on Ice 冰鎮海鮮

- Snow Crab Leg, Shrimp, Sea Whelk and Mussel
鱈場蟹腳、凍蝦、翡翠螺及青口
- Dressing: Lemon Wedge, Tabasco Sauce,
Red Wine Vinegar with Shallot, Cocktail Sauce
醬汁：檸檬角、辣椒汁、乾蔥紅酒醋、雞尾酒汁

Soup 湯

- Seafood Chowder Soup
海鮮周打忌廉湯
- Double-boiled Chicken Soup with Conch and Cordyceps Flower
蟲草花螺頭燉雞湯
- Selection of Sliced Bread, Rolls and Grissini
精選麵包籃

Carving 烤肉

- Slow-roasted Prime Rib Eye
with Gravy Sauce and Pommery Mustard
慢烤原條特級肉眼扒配燒汁及法國芥末
- Slow-roasted Tom Turkey with Chestnut Stuffing
慢烤聖誕火雞配栗子餡
- Dressings: Gravy Sauce, Pommery Mustard
燒汁及法國芥末
- Brussels Sprout, Caramelize Chestnut, Cranberry Sauce
小椰菜、焦糖栗子、紅莓汁

Hot Dishes 熱盤

- Roasted Bone-in Gammon Ham
丁香烤有骨火腿
- Provencal Lamb Rack with Rosemary Jus
燒羊扒配龍嵩草汁
- Beef Curry with Biryani Rice
咖喱牛肉配印式香苗
- Roasted Duck Breast in Vodka Orange Gravy
烤鴨胸配橙香伏特加燒汁
- Pan-seared Sea Garoupa Fillet with Porcini Cream Sauce
香煎石斑魚柳伴牛肝菌忌廉汁
- Baked Bouillabaisse Seafood Lasagne
濃海鮮千層麵
- Braised Shanghai Brassica with Black Mushroom in Oyster Sauce
蠔皇花菇扒小菜
- Fried Rice with Shredded Conpoy and Egg White
瑤柱蛋白炒香苗

Dessert 甜品

- Christmas Log Cake
聖誕樹頭蛋糕
- Stollen
德式聖誕蛋糕
- Christmas Cookies
聖誕曲奇
- Panettone
意大利聖誕包
- Christmas Pudding with Vanilla Sauce
聖誕布甸配雲呢拿醬
- Raspberry and Coconut Mousse
紅桑子椰子慕絲杯
- Black Forest Cake
黑森林蛋糕
- Jasmine Serradura Pudding
茉莉花木糠布甸
- Hazelnut Parline and Milk Chocolate Cake
榛子牛奶朱古力蛋糕
- Mango Napoleon
芒果拿破崙
- Sea Salt Caramel Cheese Cake
海鹽焦糖芝士餅
- Fresh Fruit Platter
鮮果拼盤
- Mövenpick Ice-cream Mövenpick
雪糕

Coffee and Tea Station 自助咖啡及茶

每位 **HK\$928** per person

Subject to 10% service charge

Inclusive of unlimited serving of soft drinks, chilled orange juice and house beer for 3 hours

Beverage Upgrade: Unlimited serving of house wine for 3 hours with a supplement charge of

HK\$50 per person

Seasonal ingredients on the menu may be subjected to changes, depending on the availability

另加一服務費

包括無限量供應汽水、橙汁及精選啤酒3小時

餐酒升級：3小時精選紅白餐酒無限量供應，每位額外收費港幣50元

餐單上提供的食材供應有可能受季節影響，歷山酒店保留最終決定

權以更換同等價值的食材

2024 Christmas Set Lunch Menu
2024 聖誕午宴套餐

Porcini and Chestnut Soup
牛肝菌栗子忌廉湯

Roasted Tom Turkey Breast
Turkey and Chestnut Stuffing Roulade, Potato Mousseline,
Brussels Sprout, Cranberry Sauce
聖誕火雞胸
火雞卷配薯蓉小椰菜, 金巴利汁

OR或

Seared Salmon Fillet with Pistachio Curry Crust
Cauliflower Couscous, Seasonal Vegetable

咖喱開心果碎焗三文魚
配椰菜花小米薯菜

Raspberry Vanilla Mousse with Berries Compound
紅桑子雲呢拿慕絲配雜錦草莓

Christmas Cookie and Chocolate
聖誕曲奇及朱古力聖誕曲奇及朱古力

Coffee or Tea
咖啡或茶

每位 **HK\$488** per person

2024 Christmas Set Dinner Menu
2024 聖誕晚宴套餐

Smoked Turkey, Cranberry Jelly, Duck Liver Mousse Timble,
Micro Green, Olive Oil Pearl, Glazed Balsamic
煙火雞, 金巴利啫喱, 鵝肝慕絲塔,
菜苗沙律, 橄欖珍珠, 黑醋汁

Seafood Chowder
周打海鮮湯

Roasted Tom Turkey Breast
Turkey and Chestnut Stuffing Roulade, Potato Mousseline,
Brussels Sprout, Cranberry Sauce
聖誕火雞胸
火雞卷配薯蓉小椰菜, 金巴利汁

OR或

Roasted Black Cod Fillet
with Macadamia Crust, Lemon Better Sauce, Seasonal Vegetable
夏威夷果仁焗銀鱈魚
檸檬牛油汁及薯菜

Hazelnut Chocolate Mousse with Poached Baby Pear
榛子朱古力慕絲伴燴小香梨

Christmas Cookie and Chocolate
聖誕曲奇及朱古力聖誕曲奇及朱古力

Coffee or Tea
咖啡或茶

每位 **HK\$598** per person

Subject to 10% service charge
Inclusive of unlimited serving of soft drinks, chilled orange juice and house beer for 2 hours (lunch) or 3 hours (dinner)
Beverage Upgrade: Unlimited serving of house wine for 2 hours (lunch) or 3 hours (dinner) with a supplement charge of HK\$30 (lunch) or HK\$50 (dinner) per person
Seasonal ingredients on the menu may be subjected to changes, depending on the availability

另加一服務費
包括無限量供應汽水、橙汁及精選啤酒2小時(午宴)或3小時(晚宴)
餐酒升級: 2小時(午宴)或3小時(晚宴)精選紅白餐酒無限量供應, 每位額外收費港幣30元(午宴)或港幣50元(晚宴)
餐單上提供的食材供應有可能受季節影響, 歷山酒店保留最終決定權以更換同等價值的食材